

## CLAIMS

I claim:

1. A coaxially combined meat roast comprising:
  - a. a first solid elongated muscle meat mass encasing as a core element along substantially the longitudinal axis thereof within a longitudinal slit-like aperture incised therethrough,
  - b. a second solid elongated muscle meat mass.
2. The coaxially combined meat roast of claim 1 which further includes an edible layer between said first solid elongated muscle meat mass and said second solid elongated muscle meat mass.
3. The coaxially combined meat roast of claim 1 wherein said second solid elongated muscle meat mass is at least laterally, substantially enrobed within a sheet-type or leaf-type vegetable veneer having been wrapped with at least one segment or sheet thereof.
4. The coaxially combined meat roast of claim 3 wherein said first solid elongated muscle meat mass is comprised of a top loin.
5. The coaxially combined meat roast of claim 4 wherein said second solid elongated muscle meat mass is comprised of a tenderloin.
6. The coaxially combined meat roast of claim 3 wherein said first solid elongated muscle meat mass is comprised of a rib section.
7. The coaxially combined meat roast of claim 3 wherein said first solid elongated muscle meat mass is comprised of at least a section of boned and trimmed longissimus dorsi.
8. The coaxially combined meat roast of claim 7 wherein said second solid elongated muscle meat mass is comprised of at least a section of boned and trimmed psoas major.
9. The coaxially combined meat roast of claim 3 wherein said coaxially combined meat roast is sliced into steaks.

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10. A coaxially combined meat roast comprising:
- a first solid elongated muscle mass at least partly encasing as a core element along substantially the longitudinal axis thereof within a slit-like aperture incised at least partially therethrough, and said slit-like aperture being of sufficient size to receive therein;
  - a second solid elongated muscle mass.
11. The coaxially combined meat roast of claim 10 which further includes an edible layer between said first solid elongated muscle mass and said second solid elongated muscle mass.
12. The coaxially combined meat roast of claim 11 wherein said first solid elongated muscle mass is a tenderloin from which the tip has been removed and said second elongated muscle mass is the tip.
13. A coaxially combined meat roast comprising:
- a first elongated solid meat mass encasing substantially as a core element along its longitudinal axis within a longitudinal aperture incised therethrough;
  - a second elongated solid meat mass.
14. The coaxially combined meat roast of claim 13 wherein said second elongated solid meat mass is enrobed in a leaf or sheet type vegetable veneer.
15. The coaxially combined meat roast of claim 14 wherein said coaxially combined meat roast is sliced into steaks.
16. The coaxially combined meat roast of claim 14 wherein said first elongated solid meat mass is at least a section of top loin.
17. The coaxially combined meat roast of claim 14 wherein said second elongated solid meat mass is at least a section of tenderloin.
18. The coaxially combined meat roast of claim 14 wherein said first elongated solid meat mass is at least a section of longissimus dorsi.
19. The coaxially combined meat roast of claim 18 wherein said second elongated solid meat mass is at least a section of psoas major.
20. The coaxially combined meat roast of claim 14 wherein said second elongated solid meat mass is at least a section of psoas major.

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